

Vondeling Sauvignon Blanc 2010

An explosive nose of ripe passion fruit, guava, and black current is supported nicely by a subtle, green capsicum freshness. These aromas carry through beautifully to a soft fruity palate under pinned by a mild acidic zing, some flintiness and the lingering aftertaste of guava.

A fresh dry white wine such as this is wonderfully refreshing on a summer day. It can be enjoyed as an aperitif or with creamy fish- and chicken-based meals. For a minimalistic treat, enjoy a chilled glass of Sauvignon Blanc with freshly steamed seasonal asparagus.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Vondeling Wines

winemaker : Matthew Copeland

wine of origin :

analysis : alc : 13.0 % vol rs : 4.8 g/l pH : 3.2 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : The grapes originated from 28-year-old dryland vineyards. Yields are maintained at around 7 t/ha to produce grapes with the greatest concentration of fruit flavour possible. Our soils consist exclusively of deep, well-weathered granite with moderate clay and iron. They are primarily Clovelly and Oakleaf.

about the harvest: Grapes are picked only in the cool, early hours of the morning and then packed into a cold room to be chilled further before processing the following day.

in the cellar : The grapes are gently crushed directly into the press, eliminating the need to pump the mash and thereby preventing the extraction of undesirable phenolics or astringency. The sensitive Sauvignon Blanc must is protected from degradation by oxygen through the application of dry ice pellet, which form an insulation blanket above the juice. All free-run juice and press juice are managed separately, according to their individual character.

The juice is cold settled for 48 hours before it is racked off the impurities/lees and inoculated with pure yeast cultures. Cold fermentation at 11°C locks in freshness and promotes an intense tropical fruit bouquet. After fermentation, the wine is kept on the gross lees for 7 months. This practice adds weight to the palate and promotes a creamier mouthfeel.

